



Pizzetta – tomato & buffalo mozzarella v, or prosciutto & thyme 10.95

Serrano ham croquetas, aioli 11.50

Braised octopus, lentils, paprika & lemon 14.95

Orkney scallops, pea puree & brown shrimp 18.50

Grilled artichoke hearts, pear, chicory, walnuts, & pecorino vg\* 9.95 / 18.95

Beetroot carpaccio, soused fennel & horseradish vg 11.95

Wild garlic & nettle soup vg 9.50

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Tomato, orzo & courgette fritters vg 11.00 / 22.00

Spring lamb ragu, tagliatelle 13.00 / 26.00

Today's fish – market price

Steak salad, green beans, tomatoes & piquillo peppers, mint aioli 23.95

Aubergine parmigiana v/vg\* 22.00

Crispy chicken thighs, fennel, thyme & tarragon cassoulet 28.00

Pork cutlet, peperonata & chorizo 29.95

Roast fillet of cod, saffron potatoes, spinach & basque sauce 27.50

Ribeye steak 8oz, chimichurri, chips & green salad 35.00

Loin of venison, cime di rapa, courgette & juniper sauce 29.95

Burrata, asparagus, little radishes, chicory, snap peas & pistachios v 17.95

Gees hamburger, emmental cheese, tomato relish & chips 20.50

(our hamburgers are made here to our own recipe, we recommend rare, medium rare, or medium)

Zucchini fritti v 6.25 / 12.50 Beetroot & dill vg 6.25 / 12.50 Bitter leaf salad vg 5.50 / 11.00

Cavolo nero, shallots & garlic vg 6.25 Chips vg 5.95



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Crème Catalana 9.50

Chocolate nemesis, crème fraiche v 9.50

Blood orange cheesecake, berry compote vg 9.50

Caramel & espresso panna cotta 9.50

Pedro Ximenez affogato & biscotti v 9.00

Ice cream or sorbet with biscotti v/vg\* 3.95 (per scoop)

Ossau-Iraty, toast & membrillo v 14.50

### ESPRESSO MARTINI

espresso, vodka, café borghetti  
liqueur, sugar 10.95

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### CHOCOLATE MEXPRESSO

tequila, café borghetti, Mozart,  
sugar, chilli seeds 10.95

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